

She Didn't Know

By Mary Parrish

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"I can't understand, Hilton, where you got your low ideas."

"Low, mother!" repeated the young man. "Did you say low?"

"Yes, I did," answered Mrs. Flavia Bayes, with emphasis. "What else can you call it?"

"I can call it a good many other things," said her son, with some indignation. "The trouble is you refuse to see them."

"I should hope I did. My breeding and education have taught that humanity is not all on the same plane, either socially, mentally or spiritually. The day laborer, or common clerk, the butcher or the baker are not fitted to associate with my circle of friends, and you know it."

"That's true in the main. I don't think Simmons, the butcher, would be exactly comfortable in the company of Professor Wakeman, nor the grocer with Doctor Wakeman. Yet I'm not exactly sure," reflected young Bayes. "Either of those men—I mean the butcher or the grocer—may be pursuing lines of study it would be an advantage to your friends to know."

"Hilton! How can you talk such nonsense? You were born an aristocrat. You have been educated an aristocrat. You know these different classes of people can no more mix together than oil and water."

"How do you know that? What do you know about these people?" he demanded.

"Where do you get such ideas as you've just been expressing, and a lot more quite as crazy, if not from those people?"

"I tell you, you don't know them! You don't want to know them!"

"You're quite right. I don't," she answered.

"Then don't judge till you do know," he retorted.

"I suppose when you go down there and talk to those clubs and societies you think you are elevating them?"

"No," he answered, quietly. "If I started out with any such idea I've



"I'm Not Going to Be Done Out of My Meeting."

had to change my views. It's the other way around. They are elevating me."

Mrs. Flavia Bayes stared in speechless amazement at her son. Things had come to a worse pass than she had even suspected.

"Hilton Bayes! Are you losing your senses?" she gasped.

"I hope not," he answered quietly. "Haven't I better go now and look over those repairs you asked me to see about?"

He did not wait for further discussion, but went out of the room.

Mrs. Bayes was plainly troubled about her son, and the situation was aggravated when Helen Berkeley called and inquired if Hilton was still doing "those queer stunts down in the Bowery."

She laughingly wondered what he thought he was going to achieve by his dip into socialism. The very word "socialism" had a startling, ominous sound to Mrs. Bayes. Good heavens! was her son being branded as a "socialist?" This certainly was the last straw. Then she opened her heart to Miss Berkeley and told her how troubled she was over the turn Hilton had taken and how powerless she seemed to be to influence him since he had got in with "that dreadful set."

Miss Berkeley sympathized with her and confided the fact that others of their friends deeply deplored Hilton's "eccentric" departure from the straight and narrow path of "good society," thereby making matters much worse for the unsuspecting son in the eyes of his mother.

Mrs. Berkeley was implored to use her influence to turn the young man from the error of his ways, and prom-

ised, though with some misgiving. Mrs. Bayes was sure she detected a more than ordinary interest in the girl for her son, and was delighted at the discovery. She could not imagine a more suitable alliance for Hilton. Helen belonged to one of the best families in point of social position and wealth. She had always liked her, and the girl's ready sympathy for her in this matter endeared her more than ever. She determined if possible to bring them together. No doubt Helen would succeed where she had failed, for she reasoned that a man in love can be led like a green sapling. So she proceeded to put her plan into execution. She invited Helen to the house, and saw to it that her son and the lady were thrown much together. At first when she set these times at hours when he was due at meetings he flatly refused to remain at home, so she had to conform to his dates, but when she thought she saw he was becoming more interested in Helen, she began to be more careless of the time, in the hope that he would forget his Bowery engagements. Hilton allowed this interference for two or three times, then he put his foot down firmly. He would not stand any more upsetting of his plans. Mrs. Bayes feared Helen was not succeeding as well as she had hoped, but she by no means gave up the battle. Then one day she experienced a shock. Hilton was leaving the house in the morning, and he turned to speak to her.

"Did you say Helen Berkeley was dining here tonight?" he asked.

His mother answered that she was.

"Then I won't be home. You see—" he hesitated. "If I leave directly after dinner, she feels that it isn't exactly courteous to her—"

"Well, it isn't," said Mrs. Bayes.

"I'm not going to be done out of my meeting. So I'd better not come home. Besides I'm getting tired of Helen's attempts to 'convert' me. She doesn't know any more about the people she raves against than a sheep does of geometry. As to the great human question, the principle underlying the vast social structure, she is about as shallow as it's possible to be. It's out of the question to argue with her, and I refuse to be bored any more."

Mrs. Bayes was simply speechless with disappointment and rage, and allowed her son to depart with a look more expressive than words. Helen that night had also to acknowledge her defeat.

But the crowning shock to the unhappy mother came months later when Hilton announced to his mother he had become engaged to a girl of the "people," a Miss Bertha Stall, who worked as a stenographer, and wrote occasionally for a radical paper. She had also several times addressed their meetings. Hilton described her as a bright, brainy hardworking little girl.

"She's thoroughly in earnest about life," he added. "And she's unselfish and sensible. She'd make any man a good wife, and I think I'm a pretty lucky fellow."

"Oh, indeed?" responded his mother. "I should have supposed it was the other one who was 'lucky.'"

"Oh, you won't say that when you see her!" was the enthusiastic reply.

"I don't intend to see her."

Hilton stared at the coldly determined face in astonishment. But contentment proved of no avail. At the close of a very stormy scene mother and son parted. He had told him he need never try to see her again till he had changed his views and given up the woman he thought of marrying.

So Hilton went his way. He married Bertha Stall, and they went on happily working together. Young Bayes had a fortune in his own right, so they set up a pleasant country home, and lived there when they were not working among the people. Years went by, and Mrs. Bayes never saw her son nor daughter-in-law nor spoke of them. One day at a meeting of several charitable societies which had combined to work together for a large benefit she was introduced to a pretty, well-dressed young woman serving on one of the committees, and they fell into conversation, which became more and more interesting as they talked.

"Oh!" exclaimed the elder woman. "I must know you better! Won't you come and see me? I didn't catch your name."

"Nor I yours," laughed the other. "We'd better exchange cards."

The women looked at the bits of pasteboard in their hands, and experienced equal shocks. One read: "Mrs. Flavia Norton Bayes," the other, "Mrs. Hilton Bayes." Both were silent. The elder woman was the first to speak.

"Won't you come?" she said appealingly. "I do want to know you better."

"Yes," answered the other, "if you will promise to stay and hear Hilton speak."

Mrs. Bayes promised. She listened to her son in a kind of dazed wonderment. He told these fashionable women how they could best help their less fortunate brothers and sisters. He deplored the worse than useless practice of wholesale "charities," and told them how they could really help by informing themselves of the real condition of the poor, and remembering first of all who was their neighbor whom the Christ had said they must love as themselves. This neighbor was not necessarily the one next door in the elegant mansion, but all humanity. Many other things which he put in a forcible, convincing way struck the soul of the mother like a great light illumining undreamed of heights.

After it was over, she went to her son and said: "Come home, both of you. Let us know each other."

Then Hilton drew her hand within his arm, and knew she understood. The three went on together.

MARRYING AGAINST WISHES OF FAMILY

By LAURA JEAN LIBSEY.

An old farmhouse with meadows wide, Sweet with clover on either side, A bright-eyed youth, who looks from out The door with woodland wreathed with-out.

Wished this one thought all the day: "Oh, if I could but fly away From this dull spot the world to see, How happy I would be."

What youth of one and twenty and maid of sweet sixteen if they happened to become enamored of one another would not tell you that there is just one person in the world for them, and each has met that one? It is all in vain for relatives or friends to attempt to dissuade them from their feeling. The young man declares he will leave home and all belonging to him and go into the world to earn fame and fortune for the girl he has chosen. The maid declares that if she cannot wed the hero of her heart she will never, never marry. Though her lips may not complain her eyes will be a reproach to those who have separated her from her love for all time to come.

How the parents are to deal with such a determined young couple is a problem. The youth's parents know that it is his nature to fall quickly in love, and as quickly climb out of it. The girl's parents realize that the kind of man who fills her fancy at sixteen she would possibly be heartily tired of at two and twenty.

They met at a ball. The girl in her tulle party dress, white gloves, white

slippers and pink roses, looked very alluring. He has taken her home from dances, perhaps a half-dozen times and at the end of that time proposed marriage. Neither had peeped beyond the first chapter of the book of life. Their entire conversation had been about other girls and boys—what a jolly good time they had had at the skating rink or burn dance. Yet these two killings considered themselves in love and had the notion that they ought to wed.

The boy's father does his best to have a serious talk with his son, endeavoring to make him understand that married life is something more than continuous love-making; that it entails obligations, such as winning the support of two, to start with; that a pretty sweetheart transferred to the kitchenette is not always the amiable companion a youth fondly believes she would be.

The girl's parents do their best to make her understand that a young man should have at least a start in life before he essays matrimony; that all love-making, no work, would put out the kitchen fire. If, despite earnest parental advice on both sides, the young people take their own heads and marry, they have only themselves to blame for much of the tribulations that may follow. Parents on both sides should be eager for the match, then it will turn out happily.

(Copyright, 1917.)

PLAYERS "WITH A PAST" ARE POPULAR THIS YEAR

Return to Big Leagues of Bobby Wallace, Veteran of Veterans, Shows Trend of the Times.

Major league magnates and managers are showing a strong preference this year for ball players "with a past."

In ordinary times the big league pilots pay little attention to pill tappers who have reassured back and forth from the minors to the big show. They usually break their necks bidding for the "phenomena" who spring up in the tall and uncut sticks, and they have paid some fabulous prices for this class of players.

But 1917 is no ordinary year. The majors have been slow to sign youngsters and seemingly eager to jump at the chance of getting players who have had big league experience, but who, because of age or some minor defects, have failed to stick on big time.

The recent signing of Bobby Wallace by the Cardinals is a most vivid example of this tendency. Bobby Wallace, the veteran of veterans; a player whose name appeared in the box



Bobby Wallace.

scores before Lajole broke into the limelight, is back again in the role of utility infielder with the Cards.

His comeback marks him to a 15-year absence from the National league, for he jumped from the Cardinals back in 1902 to cast his fortunes with the Browns, who were making their first start in St. Louis. His long years of service with the Browns and his ultimate release is remembered by all fans today. It seemed only natural that Wallace should step down and out, and when he was made a member of the Wichita (Western league) club the majors bid him good-by for all time.

But Wallace is back, and the owners of the Cardinals figure that he is a valuable asset, in which they are more than likely to be upheld by his work whenever the occasion arises to use him in the lineup.

The return of the veteran Wallace recalls the fact that 1917 has seen a number of players in the veteran class return to the big tent while hundreds of youngsters are pining their young lives away in the bush leagues for a chance. Ping Bodie, purchased last winter from the San Francisco club by Connie Mack, has made good with a vim since his return. Harry Walter and Charley Deal, brought back from the minor leagues by the Cubs, and Jim Thorpe, recalled by the Giants, and later sold to the Reds, are other examples.

Mother's Cook Book

The woman of moderate means, who markets in person, with a basket on her arm, often gets better goods for less money than her wealthy sister, who trusts to servants or the telephone and takes what the market merchant chooses to send her, in blissful ignorance of food values or food quality.

Some Cornmeal Dishes.

The rainy consistency of cornmeal is an advantage when used in griddle cakes or waffles, for it renders them very tender.

Cornmeal Pancakes.

Take two cups of flour sifted with a teaspoonful and a half of baking powder, with the same amount of salt. Add a cupful and a half of boiling water to a half-cupful of cornmeal.

Cook five minutes, turn into a bowl and add one and a fourth cups of milk, one beaten egg, a third of a cupful of sugar and the flour mixture. Stir well, then add two tablespoonfuls of melted shortening. Cook on a greased griddle.

Mush that has been molded makes a delicious breakfast dish, by frying the slices in a little hot fat.

Cornmeal and Wheat Waffles.

Cook a half cupful of cornmeal, added very gradually to a cupful and a half of boiling water, for 20 minutes, then add a cupful and a half of milk, three cupfuls of flour, three tablespoonfuls of sugar, 1 1/4 teaspoonfuls of baking powder, 1 1/2 teaspoonfuls of salt, the yolks and whites of two eggs beaten separately. When all is well mixed, add two tablespoonfuls of melt-

ed shortening, just before adding the stiffly beaten whites.

Indian Pudding.

Cook five cupfuls of milk and a third of a cupful of cornmeal in a double boiler, a half cupful of molasses, a teaspoonful each of salt and ginger. Mix all together and pour into a buttered baking dish and bake two hours in a slow oven; serve with cream.

Cornmeal Doughnuts.

Put three-fourths of a cupful of milk and 1 1/2 cupfuls of cornmeal into a double boiler and heat together ten minutes. Add three-fourths of a cupful of sugar and a fourth of a cupful of shortening. Sift together 1 1/4 cupfuls of wheat flour with a teaspoonful of cinnamon and two teaspoonfuls of baking powder, add these and two well-beaten eggs to the meal. Roll out on a well-floured board, cut and fry in hot deep fat.

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